

July 2021 HERO

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Oysters, 1/2 dozen, 29  
House Mount Zero olives and almondera 14  
Red pepper 'gilda' and white romesco 6 each  
Ortiz anchovy, special sauce, onion ash on toast (2pce) 13  
Cured kingfish, pickled fennel, sour cream and bush lime dill oil 24  
Greek bagel and tarama 18  
Chicken liver parfait, verjuice jelly and rye 21  
Potato bread, fermented blueberry and goat's curd 17  
Prosciutto Toscana 18 | Mr Cannubi Mortadella 17 | Bresaola Valtellina 17  
Baccala fritte with lemoni 16

Crumbed fish, iceberg and tartare sandwich 25  
Warm roast beef and mortadella 'hero' sub with provolone, cheddar and cream cheese, served with french onion dip 26 (lunch only)

Vitello tonnato with fried artichoke and capers 25  
Burrata with persimmon, burnt leatherwood honey, aged balsamic and marjoram 26  
White cabbage and fennel slaw with Craveri Parmigiano Reggiano, vincotto and crisp shallot 23  
Verjuice and anise roast carrots, house fermented chilli and macadamia 19  
Chargrilled broccoli, baked buffalo ricotta, blue cheese and toasted garlic pane 24

House made orecchiette "verde al aglio", peas, cavalo nero, anchovy, Parmigiano Reggiano 33  
Paccheri "marinara", tomato, parsley, crustacean essence, octopus, calamari, prawns, mussels 42  
Market fish with fennel lemon vierge 42  
Roast chicken, on herbs and bread sauce with Angelina plum mostardo 39  
Cape Grim grass fed bavette steak, 420gm, Café De Hero butter, with frites, served med/rare 53

Frites 13 | Leaf salad 13

Maker & Monger cheese selection and crackers 20  
Meyer lemon tart 17  
'Tramonto Alpina' white olive oil torta, Pedro X gelato and poached quince 16  
Montenegro crème caramel, dates and sesame praline 16  
Chocolate rum belle Hélène, vanilla cream and chocolate sauce 17  
Gelato trio, pistachio, lemon and chocolate 16